

CENTENARIO MALBEC 2011

SINCE **G** 1870

# GRAFFIGNA

SAN JUAN - ARGENTINA

"Graffigna draws from Old World traditions, while also embodying New World passion, all of which is contained in the vivid flavors from the distinct terroir of San Juan."

**Victor Marcantoni**  
Graffigna Winery Director





- Established in 1870, GRAFFIGNA has the honor of being the oldest winery in San Juan and the second oldest winery in Argentina.
- The Graffigna Centenario Malbec has its origin in San Juan in Pedernal Valley located at 4.593 ft above sea level and Tulúm Valley located at 2.066 ft above sea level. This remote, unspoiled area is home to a highly unique terroir.
- San Juan enjoys a dry climate and an average of 310 days of sunshine per year. Runoff streams originating in the Andes Mountains flow through the area, providing ample water for irrigation. These ideal conditions grant the grapes optimal ripeness, with softer tannins and exceptional concentration. Because the Zonda wind that blows through San Juan helps prevent disease and mildew rot, fewer pesticides and chemicals are used, resulting in superior fruit quality.
- The Graffigna Centenario range conveys the true expression of each variety, with deep aromas, flavors and great concentration.
- The first to sell branded wine in Argentina, GRAFFIGNA now has a healthy export business to more than 40 countries worldwide.

#### APPELLATION

San Juan, Argentina

#### VINTAGE CONDITIONS

A long and cold winter was followed by a spring that was cool at first but ended with high temperatures. A good flowering period contributed to achieving full and healthy bunches. Despite spring frost that affected mainly some small areas in San Juan's Pedernal Valley, the beginning of summer was dry with near-perfect climatic conditions.

During the course of January and February, rainfall was above average in almost all the vineyards. This required rational vineyard management as well as Graffigna's winemaking expertise to ensure healthy vines, optimal ripening of the fruit and, finally, the production of quality wines.

Average temperature was lower than usual during 2011, which slowed down the ripening process of the fruit, delaying harvest for two weeks. However, high quality white and red wines were obtained, making this vintage a very gratifying one.

White wines from this vintage, particularly the Pinot Grigio, are expressive, fruit driven, elegant, as well as delicate and harmonious with good acid balance and a refined finish. The red wines from this vintage, in turn, exude character. The Cabernet Sauvignon, Malbec, Syrah, and Bonarda display deep and intense colors, complex aromas as well as soft tannins.

#### WINEMAKING

To ensure optimal quality of this 100% Malbec, all the grapes were picked by hand and harvesting was done in the early hours of the morning, when the

temperature is cool. The grapes were then carried from the vineyards in small crates where they remained until they reached the press, in order to avoid crushing. After harvest, the Malbec grapes were macerated in their skins at cold, controlled temperatures for a period of 15 days, allowing the juice to obtain the deep color and intense fresh fruit aromas that is our Malbec trademark. Following fermentation in 100% stainless steel tanks, maceration continued for another 7 days, obtaining even more aromas and structure. The wine was then aged in oak barrels (85% French Oak and 15% American Oak) for an additional 12 months where it gained complexity and elegance. Three additional months of ageing in the bottle allowed it to achieve its characteristic balance. The result is an elegant, yet powerful wine.

#### TASTING NOTES

**Color:** dark purple red with violet hues.

**Aroma:** profound and fruit forward, with ripe red berries, sweet spices and a hint of black pepper backed by toasted notes from its oak ageing.

**Palate:** structured and balanced, with ripe tannins and fresh acidity that leads to toasted and vanilla hints on the finish.

**Suggested food matching:** very versatile. It pairs well with lamb and grilled beef, spicy food and poultry.

**Service Temperature:** 15-17°C (59/62°F)

#### ANALYSIS

**Alcohol:** 14.2 % alc/vol

**Total Acid:** 5.62 g/L

**pH:** 3.2